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§181.28 Release agents.

Substances classified as release agents, when migrating from foodpackaging material shall include:

Dimethylpolysiloxane (substantially free from hydrolyzable chloride and alkoxy groups, no more than 18 percent loss in weight after heating 4 hours at 200 °C.; viscosity 300 centisokes, 600 centisokes at 25 °C, specific gravity 0.96 to 0.97 at 25 °C, refractive index 1.400 to 1.404 at 25 °C).

Linoleamide (linoleic acid amide).

Oleamide (oleic acid amide).

Palmitamide (palmitic acid amide).

Stearamide (stearic acid amide).

[42 FR 14638, Mar. 15, 1977; 42 FR 56728, Oct. 28, 1977]

§181.29 Stabilizers.

Substances classified as stabilizers. when migrating from food-packaging material shall include:

Aluminum mono-, di-, and tristearate.

Ammonium citrate.

Ammonium potassium hydrogen phosphate.

Calcium glycerophosphate.

Calcium phosphate.

Calcium hydrogen phosphate.

Calcium oleate.

Calcium acetate.

Calcium carbonate. Calcium ricinoleate.

Calcium stearate.

Disodium hydrogen phosphate.

Magnesium glycerophosphate.

Magnesium stearate.

Magnesium phosphate.

Magnesium hydrogen phosphate.

Mono-, di-, and trisodium citrate. Mono-, di-, and tripotassium citrate.

Potassium oleate.

Potassium stearate.

Sodium pyrophosphate.

Sodium stearate.

Sodium tetrapyrophosphate.

Stannous stearate (not to exceed 50 parts per million tin as a migrant in finished food).

Zinc orthophosphate (not to exceed 50 parts per million zinc as a migrant in finished food)

Zinc resinate (not to exceed 50 parts per million zinc as a migrant in finished food).

[42 FR 14638, Mar. 15, 1977; 42 FR 56728, Oct. 28, 1977]

§ 181.30 Substances used in the manufacture of paper and paperboard products used in food packaging.

Substances used in the manufacture of paper and paperboard products used in food packaging shall include:

Aliphatic polyoxyethylene ethers.*

 $(C_6 \hbox{-} C_{18}) \hbox{3-amino-3-aminopropane}$ 1-Alkyl monoacetate.*

Borax or boric acid for use in adhesives, sizes, and coatings.

Butadiene-styrene copolymer. Chromium complex of perfluoro-octane sulfonyl glycine for use on paper and paperboard which is waxed.*

Disodium cyanodithioimidocarbamate with ethylene diamine and potassium N-methyl sodium dithiocarbamate and/or mercaptobenzothiazole (slimicides).

Ethyl acrylate and methyl methacrylate copolymers of itaconic acid or methacrylic acid for use only on paper and paperboard which is waxed.*

Hexamethylene tetramine as a setting agent for protein, including casein.*

1-(2-Hydroxyethyl)-1-(4-chlorobutyl)-2-alkyl (C₆-C₁₇) imidazolinium chloride.

Itaconic acid (polymerized).

Melamine formaldehyde polymer.

Methyl acrylate (polymerized).

Methyl ethers of mono-, di-, and tripropylene glycol.*

Myristo chromic chloride complex.

Nitrocellulose.

Polyethylene glycol 400.

Polyvinyl acetate.

Potassium pentachlorophenate as a slime control agent.

Potassium trichlorophenate as a slime control agent.*

Resins from high and low viscosity polyvinyl alcohol for fatty foods only.

Rubber hydrochloride

Sodium pentachlorophenate as a slime control agent.

Sodium-trichlorophenate as a slime control agent.*

Stearato-chromic chloride complex.

Titanium dioxide.

Urea formaldehyde polymer.

Vinylidine chlorides (polymerized).

§181.32 Acrylonitrile copolymers and resins.

- (a) Acrylonitrile copolymers and resins listed in this section, containing less than 30 percent acrylonitrile and complying with the requirements of paragraph (b) of this section, may be safely used as follows:
- (1) Films. (i) Acrylonitrile/butadiene/ styrene copolymers—no restrictions.
- (ii) Acrylonitrile/butadiene copolymers-no restrictions.
- (iii) Acrylonitrile/butadiene copolymer blended with vinyl chloride-vinyl

^{*}Under the conditions of normal use, these substances would not reasonably be expected to migrate to food, based on available scientific information and data.